



LUNCH: 12:00 NOON

Members: \$4:00

Non-Members: \$6:00

TICKETS INFORMATION # 790-6610

OFFICE # 790-6600

To Go Tickets Must Be Deposited At The Large Kitchen Window Immediately After Purchase

*Vegetarian Option Available

LUNCH SEPTEMBER 2005

Please speak to the Chef before 10am for special dietary needs

SOLD:

FIRST-COME, FIRST-SERVED

NO REFUNDS, NO EXCHANGES

MEALS ARE COOKED ON SITE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
			¹ Poached Fillet Of Sole In Tarragon Cream Sauce, Rice Pilaf Vegetable, Salad Roll, Dessert	² Asian Style Chicken & Noodles, Vegetable Salad, Roll Dessert
⁵ <u>CLOSED FOR</u> <u>LABOR DAY</u>	⁶ Crab Cakes, Steamed Red Potatoes Cole Slaw, Roll Dessert	⁷ Braised Lamb Shanks With Assorted Vegetables, Salad Roll, Dessert	⁸ Baked Ham Steaks Scalloped Potatoes Vegetable, Salad Roll, Dessert	⁹ <u>Birthday Party</u> -- <u>Luau Lunch \$5- \$7-</u> Roasted Pig, Chicken With Pineapple, Hawaiian Fish Cooked In Sesame Oil Rice Pilaf With Macadamia Nuts
¹² Swiss Steak With Vegetables, Salad Mashed Potatoes Roll, Dessert	¹³ Taco Salad Dessert	¹⁴ Meat Balls Over Spaghetti, Vegetable Salad, Garlic Bread Dessert	¹⁵ Charcoal Grilled Chicken Over Caesar Salad, Roll Dessert	¹⁶ Sweet & Sour Fish Steamed Rice, Salad Vegetable, Roll Dessert
¹⁹ Corn Beef Brisket Cabbage, Carrots Potatoes, Roll Dessert	²⁰ Chicken With Pasta Tomatoes, Olives Herbs, Vegetable Salad, Garlic Bread Dessert	²¹ Meat Loaf, Gravy Mashed Potatoes Vegetable, Salad Roll, Dessert	²² Chicken Cordon Bleu Multi Grain Pilaf Vegetable, Salad Roll, Dessert	²³ Baked Salmon Parsley New Potatoes Vegetable, Salad Roll, Dessert
²⁶ Oven Roasted Beef Baked Potato, Salad Vegetable, Roll Dessert	²⁷ Sherry Apple Pork Chops, Vegetable Smothered Potatoes Salad, Roll Dessert	²⁸ Grilled Liver & Onions Mashed Potatoes Gravy, Vegetable Salad, Roll Dessert	²⁹ Moroccan Lamb Over Couscous, Vegetable Salad, Roll Dessert	³⁰ Oven Fried Chicken Macaroni & Cheese Vegetable, Salad Roll, Dessert

MENU SUBJECT TO CHANGE DUE TO AVAILABILITY OF FOODS. Please Note: If you take food home with you from the meal site, it is done at your own risk. Be sure to eat food or refrigerate it within 30 minutes of leaving the site. Reheat in a 350 degree oven until bubbly for 5 minutes. Discard any food left after 3 days.